

CORRECTIVE ACTION REPORT

#	REF.	AREA	ITEM
1	21	Provisions-dry store	Shelves were bowed in the middle
		<i>corrective action</i>	<i>Shelves were repaired; straightened out and welded</i>
2	20	Cold pantry	There was a non-easily cleanable gap on the back plate of the slicer
		<i>corrective action</i>	<i>Gap on the back plate of the slicer has been resealed; A new slicer has been ordered</i>
3	20/28	Bakery	There were large non-easily cleanable gaps in the wooden cutting boards, that were soiled with food residue
		<i>corrective action</i>	<i>New boards have been ordered.</i>
4	20	Pot wash	Several of the pans were in poor repair
		<i>corrective action</i>	<i>New pans are being ordered; They will replace the items in poor repair</i>
5	28	Pot wash	Several previously cleaned sheet pans were soiled with food & grease residue
		<i>corrective action</i>	<i>The cleaning of all sheet pans now include the final step of being run through the dish washer to remove all grease and residue</i>
6	21/29	Food service -general	The interior cabinets of the fryers were not easily cleanable & were soiled with grease residue
		<i>corrective action</i>	<i>Proceeding with the process of replacing the equipment</i>
7	20	Main Galley	The interior of 2 of the 3 new ice machines contain some corrosion
		<i>corrective action</i>	<i>New cleaning procedures have been implemented successfully; If problem reoccurs, pictures will be taken of corroded (new) bin's interior. Picture will be part of a complaint and warranty claim addressed though shore side to vendor</i>
8	39	Crew Galley	Lighting over far end of the veg prep sink was 1 ft candle, needs 20 ft candles
		<i>corrective action</i>	<i>Lighting has been changed to 20 ft candles</i>

	REF.	AREA	ITEM
9	20	Food service general	The interiors of the older ovens & ice machines contain gaps exposed wiring & tubing, corrosion and other non-easily cleaned features.
		<i>corrective action</i>	<i>Gaps in ovens are under repair; older ice-machines are being changed with new ones;</i>
10	21		The exteriors of non-food contact surfaces of equipment such as ovens, exhausts hoods, cabinets, fryers, & refrigerators contain cracks, holes, corrosion & other non easily cleanable features
		<i>corrective action</i>	<i>Gaps are under repair; corroded surfaces on non-contact items are being changed where possible</i>
11	38		Bulkheads, decks, & deck heads contain gaps, holes exposed piping & wiring, painted surfaces, cracked & broken deck tiles
		<i>corrective action</i>	<i>There is continuous maintenance on these issues</i>